



Haute Vallée de l'Orb IGP | Vintage 2025



Varieties

Chardonnay	<div style="width: 80%;"></div>	80%
Grenache blanc	<div style="width: 20%;"></div>	20%

History

Nestled in the high cantons of Béziers, in the heart of the Haute Vallée de l'Orb designation, our vineyard is located at an altitude of up to 450m. At nightfall, temperatures drop, softening the summer heat and the Mediterranean climate. The grapes grown for the range "Les Nuits" benefit from this mesoclimate, which bring freshness to the wines.



Soil

Black schist soils.
Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.



Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.
Pressing and clarification of the juice.
Vinification at 16°C with the selected yeasts.
Racking and ageing for 2 months on fine lees and wood for 4 months. Ageing in vats.



Tasting

Beautiful crystal-clear colour. Delicate floral notes blended with a hint of toasted almonds. The palate is well-balanced and complex, with a fresh and delicate finish.
A rich and full-bodied white.



Food pairing

Try it with a summer tart like zucchini and burrata tarte tatin, a cod medallion with parsnip purée or a generous veal blanquette.



Awards

Large Gold – Concours des Vinalies Occitanie 2026



Non contractual picture

Alcohol: 13,5% vol.